

Easter Cake Roll - A Light & Fluffy Springtime Dessert!

Easter Cake Roll: A Delightful Springtime Treat



OVEN
375°F

TIME
20 min

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INGREDIENTS

For the Cake:

- 3 large eggs
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1/4 cup cocoa powder
- 1 teaspoon baking powder
- 1/4 teaspoon salt

For the Filling:

- 1 cup whipped cream or cream cheese frosting
- 1/2 cup strawberries, sliced (optional)

Powdered sugar (for dusting)

How to Make an Easter Cake Roll:

1. Preheat the Oven:

Set your oven to 375°F (190°C).

Line a 15x10-inch jelly roll pan with parchment paper.

2. Beat the Eggs & Sugar:

In a large bowl, whisk together eggs, granulated sugar, and vanilla extract until the mixture becomes thick and light in color (about 3-5 minutes).

3. Mix the Dry Ingredients:

In a separate bowl, sift together: Flour?

Cocoa powder? Baking powder? Salt

Gently fold the dry ingredients into the egg mixture, being careful not to deflate the batter.

4. Spread the Batter & Bake:

Pour the batter into the prepared jelly roll pan.

Spread evenly with a spatula, making sure it reaches the edges.

Bake for 12-15 minutes, or until the cake springs back when lightly touched.

5. Roll the Cake While Warm:

While the cake is still warm, dust a clean kitchen towel with powdered sugar.

Carefully invert the cake onto the towel and peel off the parchment paper.

Starting from one short end, gently roll the cake up in the towel.

Let it cool completely while rolled-this prevents cracks later!

6. Prepare the Filling:

If using whipped cream, beat 1 cup of heavy cream with 2 tablespoons of powdered sugar until stiff peaks form.

If using cream cheese frosting, beat together 4 oz cream cheese, 1/2 cup powdered sugar, and 1/2 teaspoon vanilla extract.

7. Unroll & Fill:

Once the cake has cooled, carefully unroll it.

DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F (190°C).
2. Line a 15x10-inch jelly roll pan with parchment paper.
3. Beat the Eggs & Sugar: In a large bowl, whisk together eggs, granulated sugar, and vanilla extract until the mixture becomes thick and light in color (about 3-5 minutes).
4. Mix the Dry Ingredients: In a separate bowl, sift together: Flour? Cocoa powder? Baking powder? Salt
5. Gently fold the dry ingredients into the egg mixture, being careful not to deflate the batter.
6. Spread the Batter & Bake: Pour the batter into the prepared jelly roll pan.
7. Spread evenly with a spatula, making sure it reaches the edges.
8. Bake for 12-15 minutes, or until the cake springs back when lightly touched.
9. Roll the Cake While Warm: While the cake is still warm, dust a clean kitchen towel with powdered sugar.
10. Carefully invert the cake onto the towel and peel off the parchment paper.
11. Starting from one short end, gently roll the cake up in the towel.
12. Let it cool completely while rolled-this prevents cracks later!
13. Prepare the Filling: If using whipped cream, beat 1 cup of heavy cream with 2 tablespoons of powdered sugar until stiff peaks form.
14. If using cream cheese frosting, beat together 4 oz cream cheese, 1/2 cup powdered sugar, and 1/2 teaspoon

vanilla extract.

15. Unroll & Fill: Once the cake has cooled, carefully unroll it.
16. Spread the whipped cream or frosting evenly over the surface.
17. Add sliced strawberries for extra freshness.
18. Roll It Back Up: Gently roll the cake back into its original shape, this time without the towel.
19. Place it seam-side down on a serving platter.
20. Chill & Serve: Refrigerate the cake roll for at least 30 minutes to set.
21. Dust with powdered sugar before serving.
22. ? Slice and enjoy this light, creamy, and chocolatey Easter delight!
23. Pro Tips for the Perfect Cake Roll: ? Whip the Eggs Well - This is what gives the cake its light, fluffy texture.? Roll While Warm - This prevents cracks and helps the cake keep its shape.? Chill Before Slicing - This makes the filling set properly for clean, neat slices.? Use a Serrated Knife - For clean cuts, use a gentle sawing motion.? Customize Your Filling - Try Nutella, lemon curd, raspberry jam, or chocolate ganache!
24. Fun Variations to Try: ? Pastel Easter Roll - Add a few drops of pastel food coloring to the filling for a festive touch.? Lemon Cream Cake Roll - Swap the cocoa powder for lemon zest and lemon extract.? Strawberries & Cream Roll - Use a vanilla sponge instead of chocolate with fresh berries.? Triple Chocolate Roll - Add chocolate chips to the filling and drizzle with melted chocolate.
25. What to Serve with Easter Cake Roll: This light and fluffy cake roll pairs perfectly with:

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easter-cake-roll-a-light-fluffy-springtime-dessert/>